



LUGARNO  
SEAFOOD RESTAURANT



# Melbourne Cup Luncheon

Tuesday 6<sup>th</sup> November 2018

## Entrees

- Salt & Pepper Squid**  
wild rocket & orange reduction
- Tempura Zucchini Flowers**  
ricotta & spinach, balsamic glaze
- Duck Liver Pate**  
onion jam, roasted capsicum & sour dough bread toast
- Fetta & Pickled Beetroot Salad**  
Baby endives, walnuts, apple & banyuls vinaigrette

## Mains

- Pan Grilled Tasmanian Salmon**  
potatoes, cauliflower, pickled raisins & baharat
- Slow Roasted Lamb Shoulder**  
Roasted potato, carrots & onions
- Oven Baked Chicken Supreme**  
sweet potato mash, green beans & paprika
- Battered Sand Whiting Fillets**  
salad greens, chips & tartar sauce
- Homemade Thyme & Potato Gnocchi**  
confit mix mushrooms, pearl onions, parmesan & truffle oil

## Desserts

- Honeycomb & Marshmallow Ice – Cream Sandwich**  
malt biscuits
- Vanilla Poached Pear**  
frangipane & mascarpone
- Chocolate Gateau**  
cherry ice cream

Three Course Choice \$55 per person.  
Prices are inclusive of gst.